

Cora Christiansen

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PROFILE

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

SKILLS

Cuisine Styles

Pastry

Kitchen Skills

Baking • Plating • Sauce-making

Operations

Inventory Management • HACCP • Catering • Event Planning

Soft Skills

Quality Control

WORK EXPERIENCE

Private Chef — Bruen LLC (Jul 2018 - Present)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.

Executive Chef — Senger, Metz and Toy (Aug 2018 - Present)

- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 264 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Farrell - Shanahan Institute (2025)

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)

PROJECTS

aeternus thema bardus - Reduced maximized productivity

conqueror vespillo - Ergonomic incremental leverage